

# MOTHER'S DAY BRUNCH 母亲节早午餐

8 May

Commwith love

Celebrate this special day by indulging your mum in bottomless Champagne and seafood platter on ice.

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### ♦ THAILAND

### HOT

Home-made Thai Green Curry with Anxin Chicken

Freshly Made Thai Fish Cake with Sweet Chilli Sauce

Stir-fried Minced Kurobuta Pork with Sweet Basil

Marinated Chicken Wrapped in Pandan Leaves

Hot & Sour Prawn Soup

### **NOODLE STATION**

Boat Noodles, Thai Style with Pickled Bean Curd, Spices & Soy

### **SALADS & DIPS**

Pomelo Salad

Spicy Northern Thai Minced Pork & Tomato Dip

Deep-fried Rice, Crispy Oyster Mushrooms, Coral Lettuce, Carrots, Green Beans with Deep-fried Prawn Crackers





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### VIETNAM

### HOT

Slow-baked Lemongrass Spring Chicken with Vietnamese Spices

Grilled Seabass Fillet Marinated in Turmeric, Dill Leaves, Blue Ginger Lemongrass, Chilli with Pineapple & Fish Sauce Dip

Sugarcane Prawns

Pork Chop, Rice Noodles Served with Pickled Vegetables

### **SALADS & DIPS**

Prawn, Chicken & Mint Dip with Tomato Chilli Mousse

Vietnamese Rice Paper Rolls with Prawns Lotus Sprouts Salad with Slow-braised Pork Belly



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### ♦ SINGAPORE

### PERANAKAN TOK PANJANG

Bakwan Kepiting

Ayam Buah Keluak

Babi Pongteh

Nyonya Chap Chye

### **CHINESE WOK**

Singapore Chilli Crab

Braised Wawa Cabbage with Century Egg

Preserved Olive Fried Rice

Snow Crab with Black Pepper Sauce

Black Chicken Soup with Gooseberries

### **CHICKEN RICE & ROAST MEAT PLATTER**

Poached Anxin Corn-fed Chicken

Char Siew Pork Belly

Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip

#### NOODLE

Singapore Laksa with Prawn

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### ♦ MALAYSIA

### MALAY TINGKAT

Australian Beef Cheek Rendang

Sambal Goreng Tahu Tempeh

Sayur Lodeh

Nasi Lemak with Fenugreek, Ikan Bilis, Peanuts Egg, Onion Sambal, Cucumber

### **INDIAN HANDI POT**

Butter Chicken

Lamb Vindaloo

Paneer Bhurji

Seabass Tikka

Kachumber, Mint Sauce, Raita, Naan



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Alaskan King Crab<sup>\*</sup>, Vietnamese King Prawns

Boston Bay Blue Mussels, Live Boston Lobster

Freshly Shucked Oysters

Australian Yabbies, Venus Clams

#### DIPS

Home-made Thai Green Chilli Sauce, Cocktail Sichuan Spicy Pepper Dressing, Tabasco, Lemon

### ♦ CHEF'S CORNER

Served with Shoyu, Wasabi, Pickled Ginger, Japanese Pickles Miso Soup, Tofu, Nameko Mushrooms, Spring Onions

### SASHIMI, SUSHI & MISO SOUP

Norwegian Fresh Salmon<sup>\*</sup>, Octopus

Yellowfin Tuna, Soft Shell Crab Aburi Maki, Hokuou Salmon Roll

Rainbow Rolls, Unagi Tobiko

### CARVINGS

Australian Grain-fed Beef Wellington

Miso-baked Salmon Fillet\*

\*Aquaculture Stewardship Council (ASC)-certified ^Marine Stewardship Council (MSC)-certified

Menu is on rotation basis and subject to change. Terms and Conditions apply.

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# 🖗 CHEF'S CORNER 🔮

### **'ROLL MUM A POPIAH'**

Kway Guan Huat Joo Chiat Popiah

Popiah Skin, Stuffing, Coral Lettuce, Julienned Cucumber Julienned Egg, Chilli, Sweet Sauce, Crispy Garlic, Crispy Flour Bits

Ingredients will be served separately on the table to be assembled by guests.

#### HOT

Baked Oyster with Olive Oil Pearls

Osso Bucco Flavoured with Orange Zest & Vegetable Confetti

Sautéed Broccolini with Almond Flakes & Echire Butter

Sautéed Idaho Potatoes & Sweet Potato Mash Sauteed Mushrooms with Italian Parsley

### **COMPOUND SALADS & GREENS**

Coleslaw with Raisins

Caesar Salad with Fresh Parmigiana, Croutons, Bacon Bits

Tomato Caprese

Mesclun, Frisée, Baby Spinach, Sweet Peppers, Heirloom Tomatoes Japanese Cucumber, Corn Kernels

Caesar, Vinaigrette, Thousand Island

Commwith love

# ♦ CHEF'S CORNER

### **CHEESE & BREADS**

Stilton, Morbier

Gubbeen, Munster

Brillat Savarin Dried Fruits, Fresh Grapes

Walnuts, Crackers

Fig Jam, Quince Jelly

### SMOKED FISH/CURED MEAT & SOUPS

Norwegian Smoked Salmon<sup>\*</sup>

Norwegian Gravlax<sup>\*</sup>

Beef Pastrami

Black Forest Ham

Spanish Air-dried Salami

Mortadella with Pine Nuts



Commwith love

## SWEET ENDINGS

#### **SLICED CAKES**

Foi Thong Golden Pandan Cake

Strawberry Passion Fruit Pavlova

Strawberry Shortcake, Cameron Highlands Strawberries, Hokkaido Cream

Criollo Java Chocolate Ganache, Pawnee Pecan

### **PIES OF THE DAY**

Blueberry Raspberry Tart Cherry Clafoutis Salted Caramel, Chocolate Macadamia

### LOCAL DELIGHT

Ang Ku Kueh, Ondeh Ondeh Kueh Salat, Kueh Talam Penang Lapis

### **LIVE STATION**

Raspberry Chocolate Profiteroles Chè Chuối, Cendol

### **ICE CREAM & SORBET**

Vanilla Ice Cream Strawberry Cheesecake Ice Cream Mint Chocolate Ice cream



